

## ABSTRACT OF THE DISCLOSURE

### **AERATED CONFECTION CONTAINING HIGH LEVELS OF FRUIT SOLIDS AND METHOD OF MAKING SAME**

An aerated confection containing high levels of fruit solids and method for making the same is disclosed. The method allows the incorporation of fruit solids at a level of from 0.5 to 20.0% by weight on a dry weight basis making the aerated confection similar to that of most real fruits. The aerated confection preferably includes hexametaphosphate as a gel-stiffening agent.